

**Listing of Claims**

1. – 5. (Canceled)
6. (Currently Amended) A method of preparing a beverage, comprising:  
    ~~providing a beverage;~~  
    adding at least about 0.01g NAG per serving to ~~the a~~ beverage to form a NAG beverage; and  
    heat pasteurizing the NAG beverage at a temperature of least about 160°F,  
    wherein at least about 70% of the NAG remains in the NAG beverage after the heat pasteurizing.
7. (Original) The method of claim 6, wherein the NAG beverage is heat-pasteurized at a temperature of at least about 200°F.
8. (Original) The method of claim 6, wherein an amount of NAG present in the NAG beverage is about 250 mg to about 1500 mg NAG per serving.
9. (Original) The method of claim 6, wherein the NAG is derived from fungal biomass containing chitin.
10. (Original) A food product comprising:  
    a NAG food product comprising at least about 0.01 g NAG per serving, wherein the NAG food product is at a temperature of at least about 160°F; and  
    an absence of shellfish proteins.
11. (Original) The food product of claim 10, wherein the NAG food product is at a temperature of at least about 200°F.
12. (Original) The food product of claim 10, wherein the food product is a flour- or grain-based product.

13. (Original) The food product of claim 10, wherein an amount of NAG present in the NAG food product is about 250 mg to about 1500 mg NAG per serving.

14. (Currently Amended) A method of preparing a food product, comprising

~~providing a food product;~~

~~adding a first amount of NAG derived from fungal biomass containing chitin to a~~  
the food product to form a NAG food product, wherein the NAG food product comprises at least about 0.01 g NAG per serving; and

~~heating the NAG food product to a temperature of at least about 160°F, wherein at least about 70% of the NAG remains in the NAG food product after the heating.~~

15. (Original) The method of claim 14, wherein the heating comprises baking, broiling, or boiling the NAG food product.

16. (Currently Amended) The method of claim 14, wherein the ~~first amount of~~ NAG present in the NAG food product is about 250 mg to about 1500 mg per serving.

17. (Original) The method of claim 14 wherein the NAG food product is heated to a temperature of at least about 200°F.

18. (Currently Amended) ~~The method of claim 6;~~ A method of preparing a beverage, comprising:

adding at least about 0.01g NAG per serving to a beverage to form a NAG beverage; and  
heat pasteurizing the NAG beverage at a temperature of least about 160°F, wherein at least about 0.007g NAG per serving remains in the NAG beverage after heat pasteurizing.

19. - 21. (Canceled)

22. (new) A NAG beverage produced by the method of claim 6.

23. (new) A NAG beverage produced by the method of claim 18.

24. (new) A NAG food product produced by the method of claim 14.
25. (new) The method of claim 6, wherein at least about 90% of the NAG remains in the NAG beverage after the heating.
26. (new) The method of claim 14, wherein the NAG is derived from fungal biomass.
27. (new) The method of claim 14, wherein at least about 90% of the NAG remains in the NAG food product after the heating.